

CHÂTEAU DE NAGES 2015 Vieilles Vignes Red

Face to the Mistral, this impetuous terroir gives naturally powerful wines of beautiful density. Our family works this land to privilege its wines' freshness and balance its spontaneous richness.

Terroir

Grès », rolled pebbles from the Rhône over iron-rich red clay rich. AOC Costières de Nîmes

Varietals

66% Grenache, 22% Syrah, 6% Mourvèdre, 6% Carignan

Vineyards and Winery work

- o certified organic farming
- o plowing under the foot of the vines and seeding rows with grasses that favor biodiversity
- o manual harvest with sorting
- o 1/3 whole cluster and 2/3 whole berries without adding SO₂
- o cold pre-fermentation maceration for 5 days
- o natural fermentation at 24°C and a warm maceration (28°C) for 20 days
- o aging in French oak of 1/4 of the volume and in cement tank for the rest for 12 months
- o blending and bottling without filtration in the spring (deposits probable)

Tasting Notes

- o Appearance : dense ruby black color
- o Nose : very lavish with a complex array of ripe red berries (raspberry, cherry), pepper, oriental spices and aromatic herbs (garrigue, menthol)
- o Taste : rich and balanced with a fine tannic grain, it reveals spices, licorice and minerality in a long elegant finish

Accolades

Grande réussite – La Revue du Vin de France
89-91 pts – Jeb Dunnuck – Robert Parker's Wine Advocate

Aging potential

enjoy now or cellar for 5 to 8 years.

Food & Wine Pairing

Serve at 60°F (16°C). Feel free to decant one hour before serving